



Capaia Cabernet Sauvignon / Merlot 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 13.5 | ph: 3.61 | rs: 2.8 | ta: 5.5 | ts02: 67 | fs02: 27

type Red

producer Capaia Wines

style Dry

winemaker Stephan von Neipperg, Bernabé Strydom,

taste Fragrant

wine of Philadelphia

body Medium

tasting notes

The Cabernet Sauvignon is rounded off by the Merlot, adding juicy red fruit flavours to the ripe black fruit flavours with nuances of spice and herbs. This Bordeaux style blend is well-crafted with firm tannins, enhancing the ageing potential.

ageing potential

5 – 7 years from vintage.

blend information

47% Cabernet Sauvignon; 33% Merlot; 8% Cabernet Franc; 8% Petit Verdot; 4% Shiraz

in the cellar

Picked at optimum ripeness, these grapes are destemmed and undergo natural fermentation in large French-oak fermenters. Alcoholic fermentation lasts about 21 days during which gentle pump-overs encourage delicate flavour and colour extraction. Pressing of the skins when fermentation is completed, the wine is transferred to the barrels for malolactic fermentation. The individual components of the Cabernet Sauvignon and Merlot blend are kept separate for a period of 6 months before being carefully blended. Thereafter the blend spends another 12 months in 2nd and 3rd fill French-oak barrels.